

THE GRILLE AT RIVERVIEW

Relax & Enjoy

APPETIZERS

- Ahi Tuna*** GFO - Pan seared rare with sesame seeds, chili-soy sauce, & ginger aioli - **\$19.95**
- Calamari** – Breaded, served with a trio of sauces: ginger soy, sweet Thai chili, & wasabi cream - **\$16.95**
- Escargot** GFO - Tender snails nestled in mushroom caps with garlic, herbs, & sweet butter - **\$16.95**
- Sauteed Mussels** GFO - Garlic butter white wine sauce & tomatoes with toasted focaccia - **\$17.50**
- Baked Shrimp Parisian** GFO - Oven baked in Parisian butter, served with toasted focaccia - **\$17.95**
- Bang Bang Shrimp** – Crispy jumbo shrimp tossed in a Thai chili aioli - **\$16.95**
- Blackened Shrimp Avocado** GFO - With fresh avocado dip, chipotle aioli & tortilla strips - **\$16.95**
- Shrimp Cocktail** GFO - Chilled jumbo shrimp with lemon wedges, cocktail sauce, & Dijon aioli - **\$15.95**
- Shrimp Tempura** - Served with a trio of sauces: ginger soy, sweet Thai chili, & wasabi cream - **\$17.95**
- Shrimp Imperial** – Oven baked, stuffed with a blend of crab meat, breadcrumbs, onions, peppers.
Drizzled with a sweet Thai chili sauce - **\$17.95**

SOUPS AND SALADS

- New England Clam Chowder** **\$7.95** ~ **French Onion Soup** **\$12.95** ~ **Soup du Jour** **\$6.95**
- Tossed House Salad** GFO Sm **\$8.95** ~ Lg **\$12.75** **Caesar Salad** GFO Sm **\$9.95** ~ Lg **\$14.50** ~ Anchovies **\$1.25**
- Chef Salad** – Ham, turkey, egg, bacon, cheddar jack cheese, tomato, & cucumber - **\$18.95**
- The Grille's Wedge Salad** GFO - Traditional wedge salad with iceberg lettuce, bacon, tomatoes, bleu cheese crumbles, & bleu cheese dressing - **\$13.95**
- Chicken Salad** GFO - House made chicken salad over mixed greens, tomatoes, sun-dried cranberries, topped with cracked pepper, & toasted focaccia - **\$16.95**
- Walnut & Bleu Cheese** GFO - Romaine, bleu cheese, walnuts, capers, & roasted red peppers - **\$17.95**
- Herb Crusted Salmon** GFO - Atlantic salmon, mixed greens, tomatoes, cucumbers, & onions - **\$22.75**
- Strawberry & Baby Brie** GFO—Mixed greens, strawberries, baby brie, & sundried cranberries - **\$20.75**
- Ahi Tuna Salad*** GFO - Seared Ahi Tuna over an Asian blend salad mix, chili soy dressing, crispy Lo Mein noodles, & a ginger soy aioli - **\$23.50**
- Stuffed Avocado and Chicken Salad** GFO - Avocado halves stuffed with walnuts, tomatoes, fresh mozzarella, balsamic glaze, toasted focaccia, & served with chicken salad over mixed greens - **\$23.75**

Add protein ~ Chicken \$8.95 ~ 5 Shrimp \$10.95 ~ 5 oz Salmon \$12.95 ~ 6oz Mahi \$12.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food born illness.

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SANDWICHES

Your choice of creamy coleslaw, Italian style pasta salad, steak cut or straight cut fries

Cuban Panini – Ham, pork, pickles, mustard, and Swiss, pressed & toasted on ciabatta bread - **\$15.95**

Chicken Panini – Grilled chicken, with roasted red peppers, smoked gouda cheese, and a red pepper aioli, pressed & toasted on ciabatta bread - **\$15.95**

Pretzel Burger- With bacon, beer cheese, & sliced tomato, served on a toasted pretzel bun - **\$16.75**

Cheeseburger- With cheddar cheese & served with lettuce, tomato, & onion - **\$14.95**

~ Add Bleu Cheese \$1.95 ~ Mushrooms, or bacon \$1.75/each

Patty Melt – Smothered with caramelized onions & Swiss cheese, on toasted rye bread - **\$14.95**

BLT & A- Crisp bacon, lettuce, tomato, avocado, & mayo. Served on toasted white bread - **\$15.95**

Chicken Salad- On a toasted croissant, served with lettuce & tomato - **\$15.95**

Turkey Avocado- Toasted croissant, stacked with turkey, bacon, lettuce, tomato, Swiss, & avocado, drizzled with a roasted pepper aioli - **\$16.95**

French Dip- Prime rib sliced thin on a toasted hoagie roll. Served with Au Jus. **\$17.95** – **Add cheese \$1.25**

Beef on Weck- Our version of the upstate New York “Beef on Weck”. Served on a salted pretzel bun with slow roasted prime rib, topped with creamy horseradish sauce, or raw horseradish - **\$17.95**

Mahi-Mahi- Char-grilled or blackened, lettuce, tomato, & remoulade sauce - **\$19.95**

Mahi Tacos- Topped with lettuce, Pico de Gallo, cheddar jack cheese, & cilantro sour cream. Served in a warm flour tortilla with rice pilaf & salsa on the side - **\$17.95**

SAVORY PASTAS

Pasta Primavera- Red peppers, mushrooms, shredded carrots, tomatoes, & broccoli.

Served over penne pasta, tossed in a creamy alfredo sauce with toasted garlic bread - **\$22.95**

Salmon Pasta- Served over linguine pasta, sauteed broccoli & carrots tossed in a dill alfredo sauce.

Served with toasted garlic bread - **\$30.95**

Pasta Bolognaise- Ground Italian sausage and beef, simmered in our house made marinara sauce.

Served over penne pasta with toasted garlic bread - **\$23.95**

Chicken Penne Pasta- Char-grilled chicken breast, served over penne pasta.

Tossed in a blackened cream sauce with tomatoes - **\$22.95**

Linguine and Clams- Tossed in a garlic butter-white wine sauce, served with garlic bread - **\$28.95**

Seafood Medley- A combination of jumbo shrimp, middle neck clams, & P.E.I. mussels.

Sauteed with roasted red peppers, black olives, asparagus, & linguini pasta.

Tossed in a garlic butter white wine sauce, accompanied with garlic bread - **\$36.95**

Shrimp Scampi-Sautéed in garlic butter- white wine sauce, tomatoes, & linguini pasta - **\$25.95**

Planning a private party? We can accommodate parties of all sizes. Contact our Banquet Manager today!
We are pleased to accept Visa, Master Card, American Express, and Discover. Sorry, we do not accept personal checks.

A 2.25% surcharge is added to all non-cash payments

For your convenience, 20% gratuity will be added to checks of 8 or more people.

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ENTREES

- Chicken Française-** Thinly sliced chicken breast lightly breaded in flour, egg, & parmesan.
Pan fried with a white wine lemon beurre blanc, served with with rice pilaf & Chef's vegetables - **\$21.95**
- Panko Fried Shrimp-** Jumbo shrimp, breaded & fried, French fries & Chef's vegetables - **\$25.95**
- Fish & Chips-** Beer batter cod, served with French fries & tartar sauce - **\$18.95**
- Caribbean Mahi-** Dusted with house made jerk seasoning, topped with pineapple salsa.
Served over pineapple white rice & Chef's vegetables - **\$36.95**
- Rainbow Trout-** Choice of beurre blanc or almandine sauce, with rice pilaf & Chef's vegetables - **\$34.95**
- Char Sui Salmon-** Grilled with a rich Asian glaze, served with rice pilaf & Chef's vegetables - **\$34.95**
- Oscar Style Grouper or Mahi-** Topped with delicate crab meat, asparagus, & hollandaise sauce.
Served over rice pilaf & Chef's vegetables..... **Grouper - \$46.95 ~Mahi \$40.95**
- Line Caught Pacific Baked Cod** GFO — Panko herb breaded, topped with scampi butter.
Served with rice pilaf & Chef's vegetables - **\$27.95**
- Stuffed Chicken-** Panko encrusted with herb cream, asparagus, roasted red peppers, & prosciutto.
Finished with a Dijon cream sauce. Served with mashed potatoes & Chef's vegetables - **\$31.95**
- Atlantic Salmon** GFO - Grilled or blackened, with a dill lemon beurre blanc,
rice pilaf & Chef's vegetables - **\$34.95**
- Wild caught Mahi-Mahi** GFO - Your choice of grilled or blackened, served with rice pilaf &
Chef's vegetables, topped with a lemon beurre blanc sauce - **\$36.95 – Add shrimp scampi style \$7.95**
- Filet Mignon*** GFO - Center cut petite filet with demi-glace or sauce bearnaise, mashed potatoes,
& Chef's vegetables. **-5oz. \$34.95 ~ 8oz. \$42.95 – Add shrimp scampi style \$7.95**
- New York Strip*** GFO - Center cut 12 oz. grilled, with demi-glace or sauce bearnaise,
served with mashed potatoes & Chef's vegetables - **\$46.95 – Add shrimp scampi style \$7.95**
- Bone in Pork Chop** GFO — Grilled with mashed potatoes, Chef's vegetables, & Dijon cream sauce - **\$30.95**
- Line Caught Grouper** GFO – Your choice of grilled or blackened with a lemon beurre blanc sauce,
over rice pilaf & Chef's vegetables - **\$42.95 – Add shrimp scampi style \$7.95**
- Prime Rib-** Our Prime Rib is selected by identifying three primary characteristics- marbling,
maturity, & muscle texture to ensure that the highest level of tenderness, juiciness, & flavor is attained.
Served with gouda bacon mashed potatoes, Chef's vegetables, au jus, & creamy horseradish sauce.
(Available after 4:00pm)
8oz. \$34.95 ~ 12oz. \$41.95 ~ 16oz. \$46.95

SIDES

RICE PILAF \$5.25~~ FRENCH FRIES \$5.25 ~ MASHED POTATOES \$5.25 ~ ITALIAN STYLE PASTA SALAD \$5.25
CREAMY COLESLAW \$4.25 ~ SAUTÉED BUTTON MUSHROOMS \$6.95 ~ BROCCOLI \$7.50
CHEF'S VEGETABLES \$6.50 ~ ASPARAGUS \$8.95 ~ WITH HOLLANDAISE ADDITIONAL \$1.75
AVAILABLE AFTER 4:00 ~ BAKED POTATO WITH BUTTER \$6.95 ~ LOADED BAKED POTATO \$7.95

Ask your server about our homemade desserts!